

Client	Quantity
Project	Position

Saladette GN counter 3 doors

Model: TA17/1MDR-660 Cod: T10312000213



Technical data

3 It P+8°C note
mote
52a
ectric
0 mm
pplied standard with solenoid
70×700×900 mm
75×800×998 mm
6 Kg
0-240 V - 50-60 Hz
0 W
7 A
8 W*
ap10°C Cond. +55°C

Saladette refrigerated counter 3 doors, counter body height 660 mm, top with splashback. Remote refrigeration unit, 5 heavy duty climatic class and R452a refrigerant gas. Temperature range -2°+8°C with ventilated refrigeration. Equipment: 1 GN1/1 plastic coated shelf. Each compartment can be configured with 1/2+1/2, 1/3+1/3+1/3+1/3+1/3 drawers. Anti-corrosion treated evaporator and electric defrosting. 60 mm insulation thickness - HFO with high insulation performance and low environmental impact (CFC, HCFC, HFC free). AISI 304 stainless steel handle and magnetic triple chamber door gasket, easily replaceable. Reversible, self-closing door opening with 105° stop. AISI 304 stainless steel interior/exterior including external back. Rounded inner corners for easy cleaning. The reinforced modular base in colaminated steel allows installation on wheels, feet, mobile or masonry plinths. Replaceable refrigerant system FSS - Fast Service System - for quick and easy service. Prepared for connection to Cosmo - wi-fi remote supervision system - and ModBus/RTU Rs485 connection.

Features

Standard equipment:	3 slides, 3 plastic coated GN1/1 shelves
Control:	Electronic, display flush with the panel
Doors:	3 doors, self-closing, reversible with 105° stop
Door gasket:	Magnetic, triple chamber and easily replaceable
Insulation:	60 mm thickness - CFC/HCFC free
Exterior/interior finishing:	Exterior interior and back in AISI 304 stainless steel. Base in colaminated steel.
Inner corners:	Rounded for easy cleaning and ensuring maximum hygiene
Handle:	Stainless steel AISI 304, 2 mm thick
Racks and slides:	Stainless steel AISI 304
Feets:	AISI 304 stainless steel adjustable h 100/150 mm
Cosmo:	Predisposed for Cosmo Hub connection

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previouly or subsequently sold.



Accessories and variants

Drawers 1/2	
Drawers 1/3	
Drawers 1/3 + 2/3	
Special counter body heights 650 mm	
Special counter body heights 700 mm	
Special counter body heights 750 mm	
Technical compartment on the left	
Common technical compartment	
Counters without a technical compartment	
Lock with key for drawer 1/2	
Lock with key for drawer 1/3	
Lock with key for drawer 1/3 + 2/3	
LED lighting	
RAL customisable colouring	
Stainless steel evaporator	
Predisposition for connection to CO2 remo control unit	te
Saladette lid. customised dimensions	

Saladette internal basin, customised dimensions

Granite worktop with splashback		
Granite flat worktop		
Remote condensing unit NEK6210GK		
Adjustable feet h 145/195 mm		
4 Swivel and brake castors h 128 mm		
Brackets for GN pans for drawer		
GN1/2 container + lids kit for drawer, h 150 mm		
GN1/3 container + lids kit for drawer, h 150 mm		
Stainless steel shelf GN1/1		
Plastic coated shelf GN1/1		
Pair of type C slides 505 mm		
Serial interface, RS485 cable		
Cosmo cable connection kit		
Cosmo wifi connection kit		
R134a valve		
Saladette pans kit, 3 doors		
Saladette lid, standard dimensions 3D		
Saladette internal basin, standard dimensions 3D		
Removable plinth GN 3DR h 100 mm		

Remote unit technical data

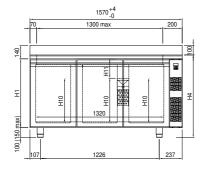
Voltage:	220-240 V - 50 Hz
Cooling gas:	R452A
Gross weight:	16 Kg
Dimensions:	480×330×295 mm
Packing dimensions:	540×345×310 mm
Cooling capacity:	Evap10°C Cond. +55°C

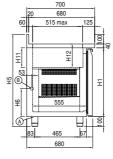
COSMO - wi-fi control

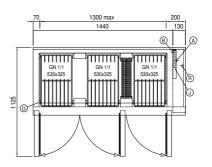
Cosmo is The Nice Kitchen's exclusive wi-fi technology that allows Coldline, Modular and Nevo appliances to be connected and monitored from a smartphone. The counter, connected with Cosmo kit via cable to a Cosmo hub (MODI, VISION, THAW.PRO, Levtronic, QUBI) or with Cosmo wi-fi kit, can be monitored by the CosmoApp and receive alerts in case of abnormal operation.

Technical draw

Internal hygiene H3







- A: Power supply cable outlet
- Condensation water drain
- G: Racks pitch

- J: Automatic evaporation of condensing water
- R: Gas output pipes

ous output pipes

In order to constantly offer the best possible products we reserve the right to make changes on technical specifications without incurring any obligation for equipment previously or subsequently sold.